

Amana

Gas Cooktop Use & Care Manual

TABLE OF CONTENTS

Important Safety Instructions	1,2
Cooking Utensils	3
Operating the Cooktop	4
Adjusting the Flame	4
Operating the Cooktop During Power Failure	5
Conserving Energy and Health Tips	5
Cleaning the Cooktop	6

INSTALLER: PLEASE LEAVE THIS INSTRUCTION MANUAL AND LITERATURE WITH THE CONSUMER.

CONSUMER: PLEASE READ AND KEEP THIS MANUAL AND OTHER LITERATURE FOR FUTURE REFERENCE.



Please Read Before Operating Oven

Part No. 36-308766-03-0

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
 - Extinguish any open flame.
 - Do not try to light any appliance.
 - Do not touch any electrical switch; do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

⚠ CAUTION

Do not touch surface burners, burner grates, or areas near burners. Areas near surface burners can become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable material contact surface burners or areas near burners until they have sufficient time to cool. Among these areas are the cooktop and the area around the cooktop.

The California Safe Drinking Water and Toxic Enforcement Act of 1986 requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects, or reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

WARNING: The burning of gas cooking fuel generates some by-products which are on the list of substances known by the State of California to cause cancer, birth defects, or reproductive harm. To minimize exposure to these substances, always operate this appliance according to the instructions contained in this booklet, and provide good ventilation to the room when cooking with gas.

NOTICE

The maximum gas supply pressure for these models must not exceed 14 inches W.C.P.

FOR YOUR SAFETY

Do not obstruct the flow of combustion or ventilation air.

⚠ WARNING

To avoid the possibility of electrical shock, personal injury or death: Disconnect the electrical and gas supply to this unit before any servicing.



Important Safety Instructions

1. **CAUTION** - To avoid the risk of personal injury, do not store items of interest to children in cabinets above your cooktop. Children climbing on the cooktop to reach items can be seriously injured.
2. Keep your cooktop area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
3. Do not obstruct the flow of combustion and ventilation air.
4. **For your safety**, the burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.
5. Do not use oven cleaners. No commercial oven cleaners or protective liners should be used on the cooktop.
6. Make sure you are using the correct cooking utensils. Woks with ring stands or canners over 9 inches in diameter should never be used on your cooktop.
7. Select a utensil close to the size of the burner. Boilovers or greasy spillovers can ignite.
8. Never leave the surface burners unattended at any heat setting. Boilovers can ignite or smoke.
9. Only certain types of glass, glass/ceramic, earthenware, or other glazed utensils are suitable for cooktop use. Some are not suitable and will break due to the sudden change in temperature.
10. Avoid pans that are unstable and tip easily. Look for easy to grip handles that will stay cool. If pan handles twist and cannot be tightened, discard the pan.
11. Utensil handles should be turned inward and not extend over adjacent surface burners. Handles that are left over adjacent burners can become hot enough to cause burns.
12. To avoid steam burns wipe up any spills with a dry cloth. Never clean or wipe a hot cooktop with a wet cloth or sponge.
13. Grease is flammable and should be handled carefully. Never leave any cooking operation unattended. Let fat cool before attempting to handle it. Do not allow grease to collect around the cooktop. Wipe up spillovers as soon as it is safe.
14. Children should not be let alone or unattended in an area where the appliance is being used. They should never be allowed to sit stand or lean on any part of the appliance.
15. Do not wear loose fitting or hanging garments while using the appliance.
16. Use only dry potholders on hot surfaces. Moist or damp potholders may result in burns from steam.
17. Do not use a towel or other bulky cloth as a potholder it may touch the flame and ignite.

WARNING

Due to the nature of cooking, fires can occur as a result of overcooking or excessive grease. Though a fire is unlikely, if one occurs proceed as follows: Turn off the cooktop, if it is safe to do so. Do not turn on a vent hood. The flames could be spread. Smother the fire with a non-flammable lid, baking soda or a Class "ABC" or "BC" fire extinguisher. If smoke and fire persist call the local fire department. If there is any damage to the cooktop call a service person.

HOW TO USE THE COOKTOP

Your cooktop has been factory set for use with Natural Gas. If you want to use L.P./Propane Gas, detailed instructions are provided in the Installation Instructions. It is recommended by the manufacture that the conversion be done by a qualified service technician.

1. USE THE PROPER PAN SIZE

Select utensils that have flat bottoms large enough to cover the flame. Using undersized utensils will expose a portion of the flame to direct contact with clothing or spillovers. A utensil that is correctly sized will also improve efficiency.

2. NEVER LEAVE SURFACE UNITS UNATTENDED

At high heat settings boilovers can cause smoking or fire.

3. GLAZED COOKING UTENSILS

Only certain types of glass, glass/ceramic, earthenware or other glazed utensils are suitable for use on the cooktop. Due to the sudden change in temperature some glazed cooking utensils may break.

4. UTENSIL HANDLES SHOULD BE TURNED INWARD

A handle that extends away from the range could be unintentionally tipped.

COOKING UTENSILS

GLASS-CERAMIC responds slowly to temperature changes. It responds best to long and slow heating of liquids.

ALUMINUM responds quickly to temperature changes. It responds best for frying, braising and roasting.

CAST IRON responds slowly to temperature changes. It responds best for long low heat cooking and pan frying.

STAINLESS STEEL is usually combined with another metal such as copper, to better respond to temperature changes. It may be used for soups, sauces, vegetables and general cooking.

COPPER, TIN-LINED responds quickly to temperature changes. It is excellent for gourmet cooking, wine sauces and egg dishes.

ENAMELWARE is stain resistant porcelain over metal. The cooking time varies according to the base metal, however, lower temperatures are usually recommended.

When choosing cookware, the pan design is as important as the materials. For the best efficiency and results, select pans with **Flat Bottoms, Straight Sides, Handle Weight That Does Not Tilt The Pan, and Pans That Match The Burner Size.**

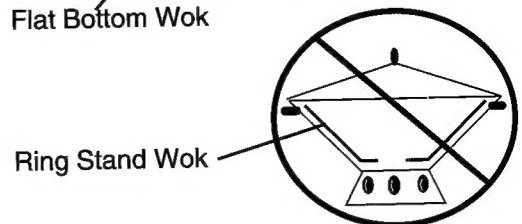


USING A WOK

Do not use a wok with a ring stand. A wok with a ring stand does not allow the proper air/gas mixture while cooking. **Use only a flat bottom wok.**



Flat Bottom Wok



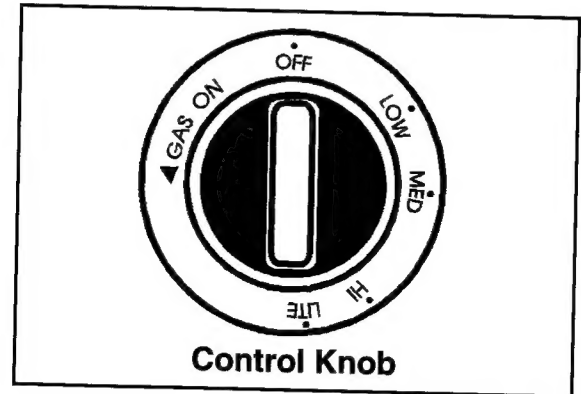
Ring Stand Wok

OPERATING THE COOKTOP

TO USE:

1. Push in and Turn the control to LITE. The burner will spark.
2. The burner will automatically light.
3. Turn the knob to the desired setting and the burner will stop sparking.

The burner control may be turned to any position between the settings indicated on the knob to achieve the desired flame setting.

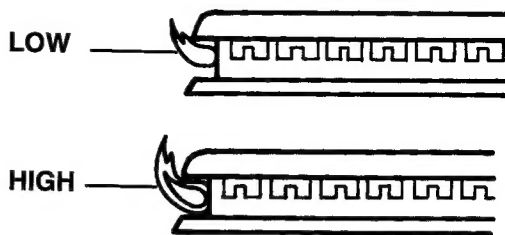


WHEN FINISHED:

1. Turn the control to "OFF".

TOP BURNER SETTINGS

The burner should be checked to make sure the flame is the correct size and shape. When the burner is set on LOW the flame should be adjusted to a minimum steady blue flame (aprox. 1/4" flame length). Check the adjustment by turning the flame from LOW to HIGH several times to see that the burner does not go out. The flame should be soft in character. Blowing or lifting should not occur.

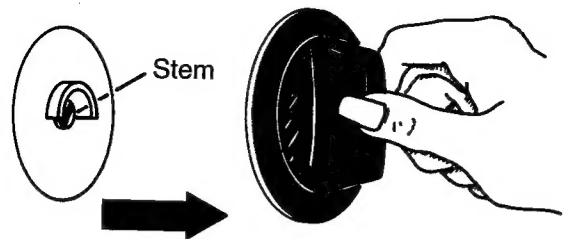


The HIGH flame should be a steady flame with a distinct inner cone. Blowing or lifting should not occur.

If the LOW burner flame is not a steady blue flame approximately 1/4", it can be adjusted using an adjustment screw in the center of the valve stem.

TO ADJUST THE FLAME:

1. Remove the control knob.
2. Using a small flathead screwdriver turn the screw located in the center of the knob stem until the flame is the proper size.
3. Replace the control knob.
4. Test the flame by turning the control from LOW to HIGH several times and checking the flame at each setting.



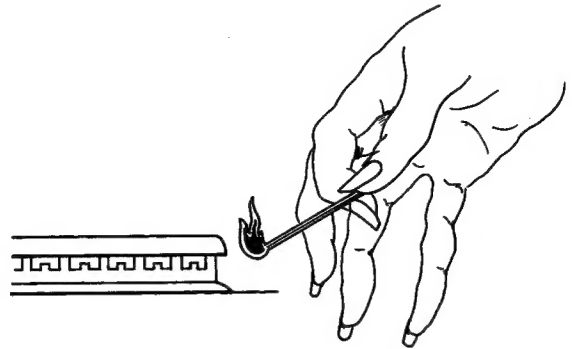
⚠ WARNING

The flame should not extend beyond the edge of the cooking utensil. It may contact clothing or potholders and cause a fire.

USING THE COOKTOP DURING A POWER FAILURE

Although the system used to light the burner is electric, it is possible to use the burners should a power failure occur. Follow the instructions below in case of a prolonged power failure.

1. Hold a lit match at the desired burner head.
2. Push in and turn the control to "LITE" when the burner is lit turn the control to the desired setting.



When Finished:

1. Turn all controls to "OFF".

ENERGY CONSERVATION AND HEALTH TIPS

Cooking utensils must cover the entire flame. An undersized utensil will expose the outer portion of the flame wasting heat and energy. The cooking utensils should sit flat on the elements and not be warped. Empty pans should not be left on the flame. Leaving utensils on the flame can cause damage to both the utensils and the range top.

USE OF WATER AND LIQUID

Foods cook faster in small amounts of water. If liquid remains after cooking, serve it with the food or save it. Many vitamins dissolve in cooking water and are lost if the liquid is drained and discarded.

LIDS AND COVERS

A tight fitting lid gives a utensil a more efficient performance. It helps maintain even temperatures and hold in odors and steam. Covering pans will help foods cook faster and minimize clean-up.

BOILING

Remember that the temperature it takes to boil water is the same temperature it takes to maintain a gentle boil. Therefore, the inside of foods will not cook any faster when the amount of heat is increased. A vigorous boil should be used only when a recipe specifically requires it. Use a heat setting which allows for a gentle boil for more efficient cooking.

ADDED TIPS

- Do not use aluminum foil or place foods packaged in aluminum foil directly on the cooktop. Foil will burn if it is placed directly on the burner.
- Do not put plastic, paper or cloth items on the cooktop. Such items can burn or melt on contact with hot surfaces.
- Always make sure the burner grates are properly in place.

CLEANING THE COOKTOP

Make sure the cooktop has cooled before cleaning. Sudden temperature changes can cause any porcelain or enamel on the surface of the cooktop to crack. Wash the cooktop after each use with soap and hot water. Washing the cooktop regularly will minimize on the need for heavy cleaning. To preserve the original appearance, rinse and wipe the surfaces dry after washing.

To prevent the possibility of permanent stains, spills of marinades, fruit juices, vinegar, milk, and basing materials containing acids should be wiped up as soon as it is safe to do so. These materials contain acids and will cause discoloration and permanent staining. Use care not to touch any portion of the cooktop when it is hot. Wait until the top has cooled before you attempt to wipe up any spills.

Cleaning The Grates and Caps:

Use a damp cloth and soap and water. If necessary use a non-abrasive cleaner or pad. DO not use harsh powders, scouring pads or steel wool pads. Never use oven cleaners on the grates or any other part of the cooktop.

For burned or dried on soil soak the grates in warm soapy water.

When Finished:

Dry all of the components to prevent any rusting that might occur. Make sure you have replaced the grates and caps. Make sure that the burner ports are not blocked.

Cleaning the Cooktop:

Use a damp cloth and soap and water. If necessary use a non-abrasive cleaner or pad. Do not use harsh powders, scouring pads or steel wool pads. Never use oven cleaners on the porcelain cooktop. Clean the top regularly, when it has cooled.

When Finished:

Dry the top thoroughly. If you have a stainless steel top, coat it with a stainless steel protectant. A stainless steel protectant can be recommended by calling consumer affairs (phone number is located in the back of this manual).

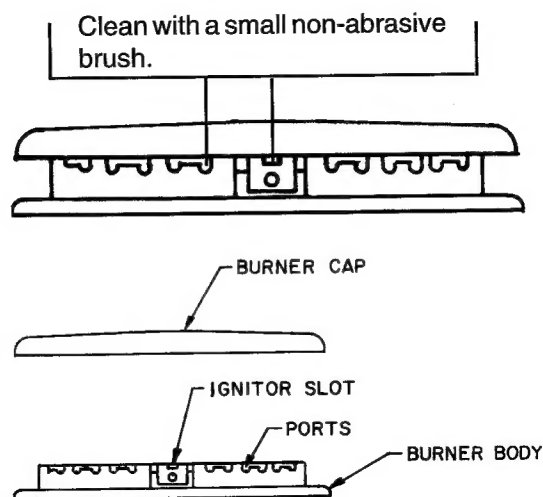
Cleaning the Burners:

Use a damp cloth and warm soapy water. If necessary use a non-abrasive cleaner or pad. Be sure when you cleaning the burners that all of the ports are unobstructed.

When cleaning the burners pay close attention to the small slot above the ignitor (As shown below). If this slot is blocked it will result in poor top burner ignition. Take care when you replace the burner caps. Make sure that they fit correctly to operate the burner properly.

When Finished:

Make sure you have dried all of the burner components to prevent any rusting that might occur. Allow the ignitors to dry before you attempt to light the burners.



BEFORE YOU CALL A SERVICE PERSON

Make sure you have followed the instructions in your Use and Care Manual. Avoid unnecessary service calls for difficulties that are not a result of defective workmanship or materials. If the problem is not caused by workmanship or materials, or if the component is customer replaceable, you will be charged for a service person's travel expenses and labor, even though the product may be under warranty.

WHEN SERVICE IS REQUIRED

The dealer from whom you purchased the appliance can give you the name of your nearest Authorized Service Center. Help them give you prompt service by giving them:

1. An accurate description of the trouble.
2. Complete model, serial, and manufacturing numbers located on the inside of the burner box. It can be seen by lifting up the cooktop.
3. Proof of purchase (sales receipt on request)

Repair by an unauthorized servicer that results in subsequent failure will void the warranty. Warranty details are contained in the warranty certificate enclosed with this booklet. Keep an accurate record of any service calls: what was done, who serviced the range, and the date of service.

We have a vast network of Authorized Service Centers in the U.S., however, if you should have a service problem that is not resolved please

**Write: Consumer Affairs Department
Amana Refrigeration, Inc.
Amana, Iowa 52204**

For quicker service or for answers to questions concerning product usage, installation, or warranty, call:

**CONSUMER INFORMATION LINE
TOLL FREE 1-800-843-0304**

Asure[™]

We are pleased to offer long-term service protection on your new appliance. The Asure Extended Service Plan is specially designed to supplement the strong warranty that accompanies your appliance. Asure provides budget protecting coverage on your appliance for up to five full years, covering parts, labor and travel charges.

Your participating Amana/Caloric dealer has details or you can call or write us using the number or address listed above.

36-308766-03-0 ©1994

FEDCBA